

# Braggot

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- Gravity **31.4 BLG**
- ABV ---
- IBU **12**
- SRM **19.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (28.4%)	80 %	4
Grain	Żytni	1 kg (11.4%)	85 %	8
Grain	Biscuit Malt	0.3 kg (3.4%)	79 %	45
Liquid Extract	Miód Gryczany (Buckwheat Honey)	5 kg (56.8%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis